Operating Instructions
48" Dual Fuel Range
(Warming Drawer)

To prevent accidents and damage to the range, you **must** read all instructions supplied before installing or using the appliance.

en–US, CA

M.-Nr. 09 898 120

IMPORTANT SAFETY INSTRUCTIONS

⚠ WARNING

Children and adults can tip over the range if has not been secured. This may lead to fatal injuries.

▶ This range must be secured and connected using the anti-tip device according to the installation instructions.

▶ If you have moved the range, slide the locking latch onto the anti-tip device until you feel it lock into place.

▶ Do not use the range if the anti-tip device has not been properly installed and engaged.

▶ Failure to observe the information contained in the installation instructions can lead to serious or fatal injuries for children and adults.

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IMPORTANT SAFETY INSTRUCTIONS

When using the appliance, follow basic safety precautions, including the following:

Read all instructions before installation and use of the range to prevent accidents and machine damage.

This warming drawer conforms to current safety requirements. Improper use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using the appliance for the first time. They contain important notes on installation, safety, use and maintenance.
Miele cannot be held liable for damage occurring as a result of non-compliance with these instructions.

Keep these instructions in a safe place and pass them on to any future owners.

Use

▶ This warming drawer is intended for domestic use and use in other similar environments.

▶ The warming drawer is not intended for outdoor use.

▶ The warming drawer is intended for domestic use only as described in these instructions. All other use is at the owner's own risk and could be dangerous.

▶ Persons who are unable to safely operate the warming drawer due to limited physical, sensory or mental capabilities, or because of a lack of experience or knowledge, may only use the appliance if they are supervised while doing so. These persons may only use the appliance without supervision if they have been shown how to use it in a safe manner, and if they are able to recognize and understand the potential risks of improper use.

Children

▶ As with any appliance, close supervision is necessary when used by children.

▶ Do not leave children unattended: Children should not be alone or unsupervised in the area where the oven is installed. Do not allow them to sit or stand on the appliance.

▶ Children must be kept away from the appliance unless they are constantly supervised.

▶ Children ages eight and up may only use the warming drawer without supervision if they have been shown how to use it in a safe manner, and if they are able to recognize and understand the potential risks of improper use.

▶ Children must not be allowed to clean the warming drawer without supervision.

▶ Be sure to supervise any children in the vicinity of the warming drawer, and do not let them play with it.

IMPORTANT SAFETY INSTRUCTIONS

▶ The warmer drawer gets hot when in use and remains hot for some time after being switched off. Keep children away from the appliance until it has cooled down and is no longer a burn hazard.

▶ Danger of suffocation! Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of children.

▶ Burn hazard!
Keep the spaces above and behind the range clear of any items that could draw the attention of children. Otherwise, they can be tempted into climbing onto the appliance.

Technical safety

▶ Installation, repair and maintenance work should be performed by a Miele authorized service technician in accordance with national and local safety regulations and the provided installation instructions. Contact Miele's Technical Service Department for examination, repair or adjustment. Repairs and other work by unauthorized persons could be dangerous and may void the warranty.

▶ Do not carry or lift the range by the oven door handle or the control panel!

▶ Maintenance by the user: Never repair or replace any part of the appliance unless the instructions specifically recommend doing so. Service work may only be performed by a qualified technician.

▶ A damaged warming drawer can be dangerous. Always check for visible signs of damage. Never use a damaged appliance.

▶ Reliable and safe operation of the range can only be guaranteed if it is connected to the public power supply.

▶ The electrical safety of the range can only be guaranteed when it is properly grounded. Compliance with this essential safety requirement is absolutely mandatory. If in any doubt, please have the building's wiring system inspected by a qualified electrician.

▶ Proper installation: Make sure that your appliance has been installed correctly and that it has been grounded by a qualified technician.

▶ For safety reasons, the warming drawer may only be used when it has been fully installed.

▶ To avoid damaging the range, make sure that the connection data (voltage and frequency) on the data plate correspond to the building's power supply before connecting the appliance.
When in doubt, consult a qualified electrician.

IMPORTANT SAFETY INSTRUCTIONS

▶ Do not use a power strip or extension cord to connect the range to electricity. These are a fire hazard and do not guarantee the required level of appliance safety.

▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).

▶ Any contact with live connections or tampering with the electrical or mechanical components of the warming drawer will endanger your safety and may lead to appliance malfunctions.
Do not open the casing of the warming drawer under any circumstances.

▶ Any repairs not performed by a Miele authorized service technician will void the warranty.

▶ Defective components should be replaced by Miele original parts only. Only with these parts can the manufacturer guarantee the safety of the appliance.

▶ During installation, maintenance and repair work, e.g. if the oven lighting is broken (see "Frequently asked questions"), the range must be completely disconnected from the household electricity supply. The gas supply must be shut off. Ensure that this is the case by:

– removing the fuse,
– "tripping" the circuit breaker, or
– unplugging the unit. Pull the plug not the cord.
– Shut off the gas supply and, if necessary, disconnect the range from the gas line. Installation and maintenance of the gas connection must be performed by qualified installers, service agencies or gas providers.

▶ If the range is installed behind a cabinet door, do not close the door while the appliance is in operation. Heat and moisture can build up behind the closed door and cause damage to the range and to the surrounding cabinets and flooring. Do not close the door until the appliance has completely cooled down.

▶ Do not install kitchen cabinets above the range, since reaching over a hot stovetop to access the cabinets can result in burns. If it is necessary to install cabinets, you can reduce the risk of burns by installing a range hood that extends at least 4 3/4" (12 cm) past the bottom of the cabinets.

Proper use

▶ You can burn yourself on a hot warming drawer. When using the appliance, protect your hands by wearing heat-resistant pot holders. Only use dry pot holders. Wet or damp textiles conduct heat more effectively and produce steam, which poses a burn hazard.

▶ Loose fitting or hanging garments present a fire hazard. Wear proper apparel while operating the appliance.

▶ Fire hazard! Do not store any plastic containers or flammable objects in the warming drawer. They can meld or catch fire when the appliance is switched on.

▶ Due to the high temperatures radiated by the warming drawer, nearby flammable objects can catch fire while the appliance is in use. Do not use the warming drawer to heat the room.

▶ Never use paper towels or other similar objects in place of the non-slip mat supplied with the appliance.

▶ The maximum load capacity of the telescopic drawer rails is 55 lbs (25 kg). If you overload the warming drawer or lean/stand on the drawer when it is open, you will damage the rails.

▶ Do not use the warming drawer to heat food in closed containers, such as cans or sealed jars.
Pressure will build up in the container and cause it to explode.

▶ The underside of the warming drawer gets hot when the appliance is in use. Be careful not to touch it when the drawer is open.

IMPORTANT SAFETY INSTRUCTIONS

▶ Cookware made of plastic or aluminum foil will melt at high temperatures. When keeping food warm, use only heat-resistant cookware made of porcelain, glass, etc.

▶ Liquids that get inside the warming drawer can cause the appliance to short-circuit. Open and close a loaded drawer carefully to prevent liquids from spilling.

▶ The "Keeping food warm" mode is to be used for keeping hot dishes warm, not for heating up cold food. Make sure that any food placed in the appliance has a high enough temperature.

▶ In some foods, bacterial growth may occur if the temperature is too low. Set the appliance to an adequate warming temperature.

▶ The non-slip mat is heat-resistant up to 395°F (200°C).
It is possible for the bottom of cookware to exceed this temperature, especially after it has been used to sear food. Allow the cookware to cool down for a minute or two before placing it in the warming drawer.

▶ Smother the fire or flames, or use a dry chemical extinguishing agent or foam fire extinguisher.

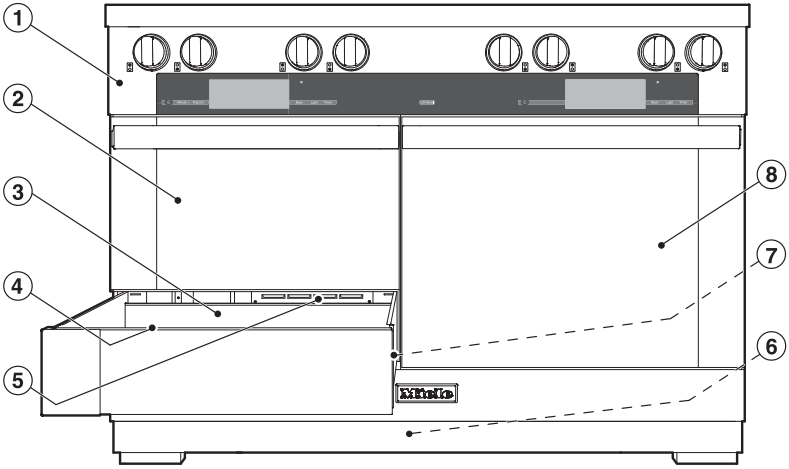
Cleaning and care

▶ Do not use a steam cleaner to clean the warming drawer.
The steam may reach electrical components and cause a short circuit.

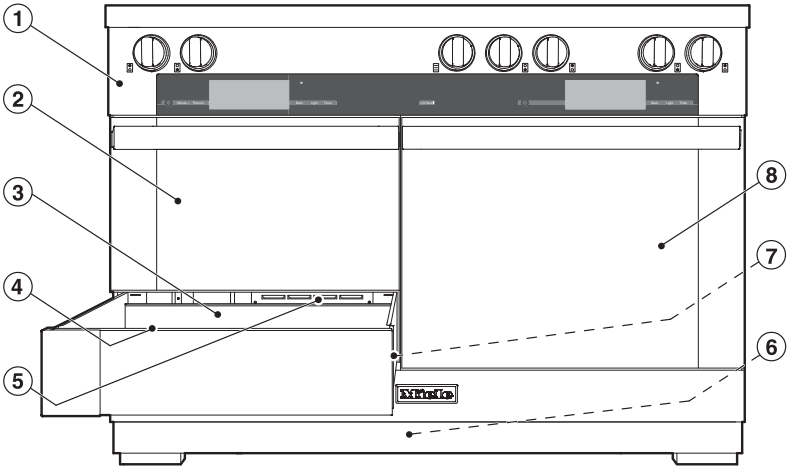
▶ Do not clean the non-slip mat in the dishwasher or washing machine. Never place it in the oven to dry!

SAVE THESE INSTRUCTIONS AND REVIEW THEM PERIODICALLY

HR 1954



HR 1955, HR 1956



① Speed Oven / Convection Oven and Cooktop controls

② Speed oven

③ Warming drawer with non-slip mat

④ Controls

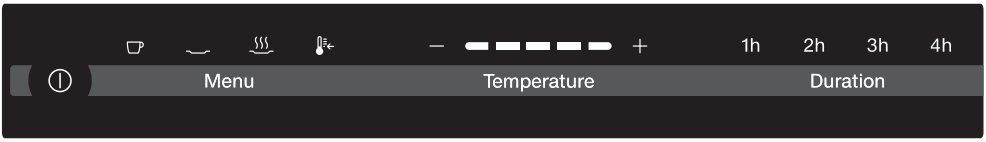
⑤ Air vents

⑥ Data plate
The data plate is located behind the toe-kick.

⑦ Storage for wireless roast probe

⑧ Oven

Control panel for Warming Drawer



Sensor buttons

Sensor button	Description
⏻	On/Off button
Menu	Selects the operating mode
Temperature	Sets the temperature
Duration	Sets the duration

Display

Display	Description
	For warming cups and glasses
	For warming dishes and plates
	For keeping food warm
	Low Temperature
− +	Temperature bar
1h	Duration of 1 hour
2h	Duration of 2 hours
3h	Duration of 3 hours
4h	Duration of 4 hours

Model numbers

A list of the ovens described in these operating instructions can be found on the back page.

Data plate

The data plate is behind the toe-kick. The toe-kick cover is attached to the base of the range by magnets so it can be removed and put back again easily.

There you can find the model number, the serial number and the connection data (voltage/frequency/maximum rated load) for your range.

Have this information available when contacting Miele Technical Service.

Items included with this range

The following items are included with this appliance:

- Installation instructions for the range
- The operating instructions for the range:
  - Gas Top Part
  - Convection Oven
  - Speed Oven
  - Warming Drawer
- An anti-tip device, including screws for fastening the range
- Various accessories

Before using for the first time

First cleaning

- Remove any protective film from the appliance.
- Remove the non-slip mat from the warming drawer and clean it with warm water and a small amount of liquid dish soap, using a clean soft sponge or damp microfiber cloth to apply.
- Dry the non-slip mat with a soft cloth.
- Before heating up the warming drawer, wipe the interior and exterior with a damp cloth to remove any dust or bits of packaging that may have accumulated in or on the appliance.
- Dry all surfaces with a soft cloth.
- Return the non-slip mat to the warming drawer.

Heating the warming drawer for the first time

With the drawer empty, heat the appliance for at least two hours.

- Touch the On/Off button ⏻ to switch on the warming drawer.
- Touch "Menu" sensor until the symbol lights up.
- Touch the "Temperature" sensor repeatedly until the LED on the far right lights up.
- Touch the "Duration" sensor until "2h" lights up.
- Close the drawer.

The warming drawer switches off automatically after two hours.

The warming drawer is equipped with a contact switch. The drawer's heater and fan will only operate when it is closed.

Because the metal components are protected by a conditioning agent, there will be a slight odor the first time the drawer is heated up. The harmless odor will dissipate after a short time and does not indicate a faulty connection or appliance defect.

During this time, make sure that the kitchen is adequately ventilated.

Opening and closing the drawer

The warming drawer is fitted with an non-slip mat which prevents dishware from sliding around when the drawer is opened and closed.

- The warming drawer can be opened or closed by lightly pressing the middle of the drawer front.

Basic operation

The On/Off button ⏻ must remain free of grime and liquids. Failure to keep the sensor button clean may cause it to become unresponsive or to switch uncontrollably.

Liquids that get inside the warming drawer can cause a short-circuit. Open and close a loaded drawer carefully to prevent liquids from spilling.

- Open the warming drawer.
- Touch the On/Off button ⏻ to switch on the warming drawer.
- Touch the "Menu" sensor until the desired operating mode lights up.
- Touch the "Temperature" sensor repeatedly until the LED with the desired temperature lights up.
- If you wish to set a warming time, touch the "Duration" sensor until the desired number of hours lights up.
- Close the warming drawer.

Operating modes

The following modes are available:

– Warming cups and glasses

– Warming dishes and plates

– Keeping food warm

– Low temperature

Selecting an operating mode

The next time the appliance is switched on, the previously selected operating mode will automatically appear on the control panel as the active setting.

■ Touch the "Menu" sensor until the desired operating mode lights up.

The appliance is equipped with a fan which distributes the warmed air within the drawer.

The fan runs continuously in the "Warming cups and glasses" and "Warming dishes and plates" modes.

It runs at intervals in the "Keeping food warm" and "Low Temperature" modes.

⚠ Caution!
It takes some time for dishes to warm up, but they can get very hot!

You can use the appliance to keep food warm while warming dishes at the same time. To do so, select the "Keeping food warm" mode.

Temperature settings

A temperature range is assigned to each operating mode. The default recommended temperatures appear in bold. The temperature can be changed in 5° increments by pressing the sensor.

The next time the drawer is switched on, the previously selected temperature is automatically shown in the display as the current setting (exception: Low Temperature).

Temperature display	Temperature °F/[°C] *			
■□□□□	105/40	140/60	150/65	150/65
□■□□□	115/45	150/65	160/70	160/70
□□■□□	**120/50**	**155/70**	**170/75**	170/75
□□□■□	130/55	170/75	175/80	175/80
□□□□■	140/60	175/80	185/85	**185/85**

* approximate temperatures, measured in the center of an empty drawer

Duration

When the appliance is set to continuous operation, do not leave it unattended over longer periods of time. Long warming times lead to the food drying out, which may cause it to catch fire.

The appliance is set to continuous operation (exception: Low temperature).

A limited duration can be selected by touching the "Duration" sensor: touch once for 1 hour (1h), twice for 2 hours (2h) and so on. The maximum duration is 4 hours.

Touching the sensor for a fifth time returns the appliance to continuous operation.

Keeping food warm

Do not allow the warming drawer to fall below the minimum required temperature keeping food warm (150°F/65°C).

Use only the "Keeping food warm" mode to ensure that the minimum temperature is maintained.

This operating mode is designed to keep food warm immediately after it has been cooked, i.e. when it is still hot. It is not intended for reheating food that has gone cold!

- Select the mode.
- Select the desire duration.
- Preheat the appliance for 15 minutes to ensure that the interior has reached the necessary temperature. Place the dishes in the drawer while the appliance preheats.

The dishes will get hot.

Use ovpot holders when handling hot dishes.

- After 15 minutes, remove the preheated dishes from the warming drawer and fill them with the hot food.
- Place the dishes in the drawer and close it carefully to prevent liquid foods from spilling.

Tips

– Place the hot food in pre-warmed dishes. To preheat dishes, place them in the drawer while it is being preheated.

– Cover roasted or fried foods that are to remain crispy. Use a higher temperature to keep this type of food warm.

– Using aluminum foil or a plate, cover any liquid or very moist foods on which a skin can form.

– To avoid spilling the food, do not overfill dishes.

– Freshly cooked food is hotter than food which has been kept warm. Serve food that has been kept warm on preheated plates.

– Foods begin to lose their nutrients during the cooking process and continue to do so while being kept warm. The longer food is kept warm, the greater the loss of nutrients.

– We do not recommend keeping food warm for too long, as it will continue to cook.

– The food may cool down if the drawer is opened frequently.

Settings

Food	Dishes	Cover dishes	Temperature for the setting
Steak, rare	Plate	No	■□□□□
Casserole / gratin	Au gratin dish	Yes	□□□■□
Roast	Plate	Yes	□□■□□
Stew	Pot	Yes	□□□■□
Fish sticks	Pan	No	□□□□■
Meat in gravy/ sauce	Pot	Yes	□□□■□
Vegetables in sauce	Pot	Yes	□□□■□
Goulash	Pot	Yes	□□□■□
Mashed potatoes	Pot	Yes	□□■□□
Plated meal	Plate	Yes	□□□■□
Baked / Boiled potatoes	Plate / pot	Yes	□□■□□
Breaded cutlets	Pan	No	□□□□■
Pancakes	Plate	No	□□□□■
Pizza	Plate	No	□□□□■
Boiled potatoes	Pot	Yes	□□□■□
Sauce	Pot	Yes	□□□■□
Strudel	Plate	No	□□□■□
Warming bread loaf	–	No	■□□□□
Warming rolls	–	No	■□□□□

Warming dishes

Tips

– Distribute plates and dishes over the whole area of the drawer whenever possible. Stacks of plates heat up more slowly than individual pieces. If it is not possible to avoid large stacks of plates, place them at the front of the drawer.

– Do not place large serving dishes in front of the air vents in an upright position. This will block the warm air outlets, and the plates and dishes will not warm evenly.

– For cups and glasses, only select the "Warming cups and glasses" mode to ensure that the maximum temperature (140°F/60°C) is not exceeded.

– Warmed dishes and plates cool down rapidly. Do not remove them from the warming drawer until you are ready to use them.

Warming times

Various factors will affect the warming times:

– The material and thickness of the dish

– The amount of dishes placed in the drawer

– The arrangement of the dishes in the drawer

– The temperature setting

Due to these factors, it is not possible to provide exact warming times. The following information can be used as a guide:

In the mode, it will take approximately

– 30 - 35 minutes to evenly warm 6 place settings

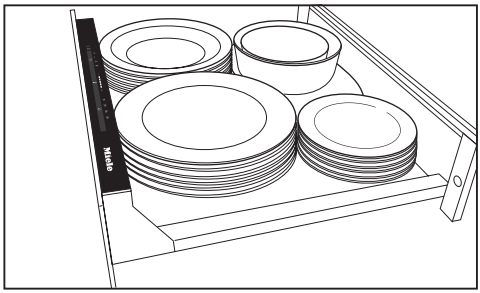
– 40 - 45 minutes to evenly warm 12 place settings

As you continue to use the warming drawer, you will get to know which setting best fits your needs.

Capacity

The capacity of the warming drawer depends on the size and weight of your dishes. Do not overload the drawer. The maximum load capacity of the drawer is **55 lbs/25 kg**.

The following loading examples are intended to serve as a guide:



6 place settings	6 dinner plates	∅ 10 1/4" (26 cm)
	6 deep soup plates	∅ 9" (23 cm)
	6 dessert plates	∅ 7 1/2" (19 cm)
	1 oval platter	12 1/2" (32 cm)
	1 serving bowl	∅ 6 1/4" (16 cm)
	1 serving bowl	∅ 5" (13 cm)
Or one of the following arrangements:	12 dinner plates	∅ 10 1/4" (26 cm)
	18 deep soup plates	∅ 9" (23 cm)
	16 soup cups	∅ 4" (10 cm)
	6 dinner plates 6 deep soup plates	∅ 10 1/4" (26 cm) ∅ 9" (23 cm)
	6 pizza plates	∅ 14 1/4" (36 cm)
	72 espresso cups	∅ 2 1/4" (5.9 cm)
	30 cappuccino cups	∅ 3 1/2" (8.8 cm)
	30 tea glasses	∅ 2 3/4" (6.7 cm) / 3 1/4" (8 cm) high

Other uses

Food	Dishes	Cover dishes	Temperature for the setting	Temperature for the setting	Time [h:mm]
Defrosting berries	Bowl / plate	No	■□□□□		12:50
Dissolving gelatin	Bowl	No	□□□□■		12:15
Proofing yeast dough	Bowl	Yes, with plate		■□□□□	12:30
Preparing yogurt	Yogurt jars with lids	–		□■□□□	5:00
Soaking rice pudding	Pot	Yes, with lid	□□□□■		12:40
Melting chocolate	Bowl	No	□□□□■		12:20
Defrosting vegetables	Bowl	No	□□■□□		1:00

⚠ Burn hazard!
The warming drawer must be turned off and allowed to cool completely.

⚠ Risk of injury!
The steam from a steam cleaner could reach electrical components and cause a short circuit.
Do not use a steam cleaner to clean the warming drawer.

⚠ Risk of damage!
Unsuitable cleaning agents and detergents can damage the surfaces of the drawer.
Only use common household dish soap to clean the appliance.

All surfaces can become discolored or damaged if unsuitable cleaning agents are used. The front of the oven, in particular, will be damaged by oven cleaners.
All surfaces are susceptible to scratching. Scratches on glass surfaces may cause a breakage.
Immediately remove any residues left by cleaning agents.

Clean and dry the entire appliance after each use. Allow it to cool down before cleaning.

Unsuitable cleaning agents

To avoid damaging the surfaces of your appliance, do not use:

- Cleaners containing soda, ammonia, acids or chlorides
- Lime removers
- Abrasive cleaning agents, such as powder or cream cleansers, pumice stones
- Solvent-based cleaners
- Stainless steel cleaners
- Dishwasher cleaner
- Oven sprays
- Glass cleaners
- Hard, abrasive sponges and brushes, such as pot scrubbers or scrub sponges
- Sharp metal scrapers

Cleaning the appliance front and interior

The On/Off button must remain free of grime and liquids. Failure to keep the sensor button clean may cause it to become unresponsive or to switch uncontrollably.

- Remove normal soiling immediately using a clean sponge with warm water and liquid dish soap applied with a clean, damp microfiber cloth.
- Make sure to wash away any residues left by the cleaning agents using clean water.
  This is particularly important on surfaces treated with PerfectClean enamel, as cleaner residues can negatively affect their non-stick properties.
- After cleaning, dry the surfaces with a soft cloth.

Cleaning the non-slip mat

Do not clean the non-slip mat in the dishwasher or washing machine. Never place it in the oven to dry!

- Remove the non-slip mat for cleaning.
- Clean the mat by hand only, using warm water and a small amount of liquid dish soap, and then dry using a cloth.
- Do not return the non-slip mat to the warming drawer until it is completely dry.

The following guide is intended to help you resolve problems that occur during normal operation of the appliance.
If you are unable to identify or remedy the cause of the problem on your own, please contact Miele Service (see back cover for details).

⚠ Risk of injury! Improperly performed installation, maintenance or repair work can pose a serious danger to users of the appliance.
Installation, maintenance and repairs may only be carried out by Miele authorized technicians.
Do not attempt to open the warming drawer casing yourself.

Problem	Possible cause and solution
The appliance does not heat up.	There is no power to the appliance. ■ Check whether the fuse on the circuit breaker has tripped. Contact a qualified electrician or Miele Service.
The food is not hot enough.	The "Keeping food warm" mode is not set. ■ Set the correct operating mode.
	The temperature setting is too low. ■ Select a higher temperature.
	The air vents are covered. ■ Make sure that air can circulate freely.
The food is too hot.	The "Keeping food warm" mode is not set. ■ Set the correct operating mode.
	The temperature setting is too high. ■ Select a lower temperature.
The dishes are not hot enough.	The "Warming dishes and plates" mode is not set. ■ Set the correct operating mode.
	The temperature setting is too low. ■ Select a higher temperature.
	The air vents are covered. ■ Make sure that air can circulate freely.
	The dishes have not been warmed long enough. ■ The warming-up time for dishes is influenced by various factors (see "Warming dishes").

Frequently asked questions

Problem	Possible cause and solution
The dishes are too hot.	The "Warming dishes and plates" ⌣ or "Warming cups and glasses" ☕ mode is not set. ■ Set the correct operating mode.
	The temperature setting is too high. ■ Select a lower temperature.
Noise occurs during operation	The noise is caused by the fan, which distributes the heat evenly throughout the drawer. The fan runs at intervals in the "Keeping food warm" and "Low Temperature" modes. This is not a fault.

After sales service

In the event of a fault which you cannot easily correct yourself, please contact:

– your Miele dealer, or

– the Miele Technical Service Department.

See back cover for contact details.

Please quote the model and serial number of your appliance when contacting Miele.

You will find this information on the data plate, which is behind the toe-kick cover.

Warranty

For further information, please refer to your warranty booklet.

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For source code requests, please email info@miele.com.

Please have the model and serial number of your appliance available before contacting Technical Service.

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